

CLAIMS

1. Tomato paste having an increased consistency such that when measured at an insoluble solids interval of 2.5-3.6% at 12°Brix:
(Bostwick value) < $10.5 - 2.3822 \times (\text{percentage of insoluble solids})$.
2. Tomato paste according to claim 1, such that when measured at insoluble solids interval of 2.5-3.6% at 12°Brix:
(Bostwick value) < $10.0 - 2.3822 \times (\text{percentage of insoluble solids})$.
3. Tomato paste according to claim 2, such that when measured at an insoluble solids interval of 2.5-3.6% at 12°Brix:
(Bostwick value) < $9.5 - 2.3822 \times (\text{percentage of insoluble solids})$.
4. Tomato paste according to claim 1-3, wherein the paste is obtained by a hot break process, and optionally followed by concentration.
5. Tomato paste according to claim 1-4, having a red, yellow, pink, or orange color at 8.5°Brix.
6. Processed tomato product, comprising at least 10% (pref. 20%, more pref. 50%) tomatoes which are homozygous for *rin*, homozygous for *nor*, homozygous for *Nr*, homozygous for *alc*, heterozygous for combinations of two of the *rin*, *nor*, *Nr* or *alc* genes, or combinations thereof.
7. Product according to claim 6 comprising tomatoes which are homozygous for at least two genes of *rin*, *nor*, *Nr*, or *alc*.
8. Product according to claim 6-7 having a red, yellow, pink, or orange color at 8.5 Brix.
9. Product according to claim 6-8 wherein said tomatoes further comprise at least one color-enhancing gene.
10. Product according to claim 9 wherein said color enhancing genes are selected from the group consisting of old gold crimson (*ogc*), high pigment

(*hp*), dark green (*dg*), intense pigment (*lp*), as well as color enhancing transgenic genes.

11. Product according to claim 6-10, wherein the processed tomato product is in the form of tomato pastes, tomato sauces, tomato juices, tomato concentrates, tomato passatas, salsa, barbecue sauce, pizza sauce, spaghetti sauce, tomato fritto, ketchup (catsup), soup, pulp, dices or other form.
12. Process for preparing a tomato product, the product having a red, yellow, pink, or orange color and wherein at least 10% (pref. 20%, more pref. 50%) of the tomatoes to be processed have a level of polygalacturonase of less than 200 (preferably less than 100, more pref. less than 50) μ moles GalA/ml/hour, and wherein said tomatoes to be processed have a level of exogalactanase of less than 70 (preferably less than 35) nmoles galactose/g fwt/hour.
13. Process according to claim 12, wherein at least 10% (pref. 20%, more pref. 50%) of the tomatoes to be processed are homozygous for *rin*, homozygous for *nor*, homozygous for *Nr*, homozygous for *alc*, heterozygous for combinations of two of the *rin*, *nor*, *Nr* or *alc* genes, or combinations thereof.
14. Process according to claim 12-13, wherein other ripening-inhibiting genes than *alc*, *rin*, *nor*, *Nr*, are present in the tomato in such a genotypic form that they inhibit ripening.
15. Process according to claim 12-14, wherein said tomatoes further comprise at least one color enhancing gene.
16. Process according to claim 15, wherein said color enhancing genes are selected from the group consisting of old gold crimson (*ogc*), high pigment (*hp*), dark green (*dg*), intense pigment (*lp*), as well as color enhancing transgenic genes.
17. Process according to claim 12-16, wherein the process comprises the steps of:
 - heating tomatoes to a temperature of 60-120°C

- comminuting or dicing said tomatoes
in any given order.
18. Red, orange, yellow or pink tomato showing a 180 bp fragment following PCR amplification using oligonucleotides 5'-atccaacatatcatgcaaatcatctat-3' and 5'-taatgtactttaaccagggcggtcta-3' and Taq1 restriction of genomic DNA of said tomato.
 19. Food product containing at least 10% wt of the tomato according to claim 18.
 20. Tomato paste, tomato pulp, tomato dices comprising at least 10% wt of the tomato according to claim 18.
 21. Process according to claim 12-17, wherein the tomatoes comprise at least 10% wt of tomatoes according to claim 18.